PIER 39, Second Level
San Francisco, CA 94133

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www.fogharbor.com

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FOG HARBOR
FISH HOUSE

Ranked Top 5 Restaurant in SF by Yelp

Indoor & Outdoor Dining

Spectacular Views
of the Golden Gate Bridge and Alcatraz

In-House Fresh Baked Sourdough Bread

Extensive Wine List Featuring California Wines

Full Service Bar

Serving 100% Sustainable Seafood

This is a sample menu.
Items are subject to change.

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WATERFRONT HOSPITALITY BY THE SIMMONS FAMILY

STARTERS

Blue Cheese Garlic Bread
Fresh sourdough, topped with garlic, Pt. Reyes blue cheese and herbs

Crispy Calamari
Fried jalapeños and onions, served with lemon aioli

Red Chili Garlic Shrimp
Red chili paste, onions, peppers and garlic

Crab Cakes
Two crab cakes, Cajun rémoulade, mixed greens and mango

Steamed Clams
Garlic, lemon juice, white wine butter

Oysters (½ Dozen)
Served with cocktail sauce

Baked Oysters (½ Dozen)
Fresh oysters, spinach, bacon & a creamy Parmesan sauce

Mussel Fries
Onions, fennel, Sambuca cream, garlic aioli

Ahi Tuna Poke
Marinated raw tuna, avocado, mango, sesame-soy sauce and wasabi aioli

Baked Tomato Bruschetta
Sourdough crostini topped with cherry tomatoes, garlic, basil, shallots, pesto, baked with Asiago cheese and topped with balsamic glaze

Shellfish Tower
1/2 lobster, 1/2 crab, 6 fresh oysters, 6 shrimp

Eating raw or undercooked proteins may increase the risk of foodborne illness.

AWARD-WINNING CLAM CHOWDER

The Best in San Francisco

Cup • Bowl
Fresh House-Baked Sourdough Bread Bowl
Add Dungeness crab for additional charge
(Chowder contains bacon)

SALADS

Add grilled chicken to any salad for addtional charge
Add grilled shrimp to any salad for addtional charge
Add Dungeness crab meat to any salad for addtional charge

House Salad
Mixed greens tossed with our house vinaigrette

Caesar-Dressed Leaves of Romaine
Shaved Parmesan and garlic croutons

Grilled Shrimp & Avocado Caesar Salad
Bacon, queso fresco, tortilla strips, cilantro leaves, chopped romaine tossed with avocado Caesar dressing

Salmon "Club" Salad
Mixed greens, bacon, tomatoes, red onions, with a lemon vinaigrette and topped with a lemon ranch

Soup & Salad Combo
Mixed greens or Caesar with clam chowder in a bread bowl

SANDWICHES

Served with French fries

Fog Harbor Burger
A fresh Angus chuck patty, grilled onions, jack cheese, bacon, chipotle 1000 island dressing

Salmon BLT
Served on a toasted French roll with a pesto aioli

Lobster Roll
Lobster meat tossed with butter served in a buttered brioche roll

PASTAS

Seafood Penne
Fresh fish, shrimp, clams & mussels in a tomato cream sauce

Pesto Chicken Pasta
Tomatoes, spinach, peppers, onions, garlic, basil pesto and Parmesan

Linguine & Clams
Fresh clams, garlic, olive oil, tomatoes, white wine and butter, topped with Parmesan cheese

Discover why Fog Harbor Fish House is the best seafood restaurant in San Francisco!
Scan the QR code to learn more

FRESH FISH & SEAFOOD

Salmon
A grilled filet over quinoa, arugula, dried cranberries, tomato relish, lemon vinaigrette, beurre blanc and crispy onions

Seared Pacific Cod
White beans, chorizo butter, tomatoes, spinach, basil, cilantro, topped with a garlic shallot aioli

Petrale Sole
Pan-seared with spinach, fingerling potatoes, pesto cream sauce and capers

Seared Scallop & Crab Risotto
Seared jumbo scallops, crab risotto, tomatoes, Parmesan cheese, basil pesto and beurre blanc

Mixed Grill
Grilled salmon, Pacific cod and shrimp, citrus beurre blanc, sautéed vegetables and garlic mashed potatoes

Lobster Tails
Two 5-6 oz. tails, oven-roasted and served with drawn butter, sautéed vegetables and garlic mashed potatoes

Fish & Chips
Beer-battered, served with coleslaw

Shrimp Brochette
Grilled, served with garlic mashed potatoes, sautéed vegetables and drawn butter

Swordfish
Roasted peppers, red onions, zucchini, fingerling potatoes over chimichurri sauce, topped with pesto aioli

Fog Harbor is committed to the preservation of the ocean and its fisheries. We are proud to be the first restaurant on Fisherman's Wharf to offer a 100% sustainable seafood menu based on recommendations by Aquarium of the Bay.

SHELLFISH PLATTER

Oven-roasted 1/2 crab, mussels, clams, and shrimp with buttered noodles, garlic and herbs

Add lobster tail for addtional charge

HOUSE SPECIALTIES

Cioppino
Crab, fresh fish, shrimp, clams and mussels stewed in a seafood tomato broth. A local classic

Whole Dungeness Crab
Steamed and served with vegetables and roasted fingerling potatoes

Garlic Roasted Whole Dungeness Crab
Served with vegetables and roasted fingerling potatoes and butter

New York Steak
Creekstone Farms steak, topped with peppercorn sauce, garlic mashed potatoes and sautéed spinach

Filet Mignon
Demi sauce, garlic mashed potatoes, cherry tomatoes and sautéed spinach

Surf & Turf
Filet mignon with demi sauce, a lobster tail (5-6 oz), sautéed vegetables and garlic mashed potatoes

Chicken Breast
Grilled breast, roasted shallots, demi sauce, sautéed vegatables and garlic mashed potatoes

FOG HARBOR COCKTAILS

All handcrafted cocktails are made with real fruit and fresh squeezed juices

Ultimate Dirty Martini
Hanson of Sonoma Organic Vodka, olive juice, a blue cheese stuffed olive, cocktail onion

Barrel-Aged Manhattan
Buffalo Trace, Carpano Antica sweet vermouth, house-aged in 5-liter oak barrels

Perfect Blood Orange Margarita
Tequila, blood orange syrup, fresh lime and organic agave served up and topped with citrus foam

Classic Margarita
Tequila, organic agave nectar, fresh lime juice

Spicy Habareno Paloma
Tanteo Habanero tequila, fresh grapefruit juice and lemon lime soda

Love Potion 39
Gin, fresh lime juice, hibiscus syrup, ginger beer

Vodka Mule
Vodka, Bundaberg ginger beer, fresh lime juice, served in a traditional copper mug

Lipstick Lemondrop
Citrus vodka, triple sec and fresh squeezed lemon shaken and layered with black raspberry liqueur

Alcatraz Escape
Coconut rum, white rum, orange and pineapple juices, grenadine and a float of dark rum

Hibiscus Brut
Sparkling J. Roget Brut, hibiscus flower